



starters

rustic baguette olive oil or pepe saya butter - v	9.5
garlic & rosemary pizza - v	9.5
pacific oysters south australia natural, mignonette, kilpatrick	6.0
charcuterie prosciutto, mortadella, hot salami cave aged cheddar, guindillas, olives, ciabatta	24.5/34.5
fresh burrata heirloom tomatoes, basil - v gf	24.5
tempura zucchini flowers three cheeses - v	23.5
panko crumbed sardines aioli, lemon	23.5
duck liver pate cornichons, melba toast	24.5
salmon & kipfler potato cakes herb salad	23.5
szechuan fried squid	23.5
anchovy toast tomato & garlic	22.5
spicy korean fried chicken	22.5

pasta

spring risotto - v gf	34.5
zucchini flowers, asparagus, peas, buffalo mozzarella	
potato gnocchi rocket & pistachio pesto, parmesan	34.5
prawn linguini garlic, chili, parsley	36.5

mains

wagyu cheese burger	24.5
american mustard, ketchup, pickles, eshallots, chips	
pan roasted barramundi - gf	36.5
mediterranean salad, taramasalata	
beer battered fish & chips tartare sauce, salad	34.5
chicken, leek & tarragon pie	34.5
puff pastry, sweet potato wedges	
roast baby chicken - gf	34.5
baby turnips, dutch carrots, eshallots, pan sauce	
goat curry	34.5
himalayan relish, yoghurt, basmati rice, pappadums	
pork, apple & cider sausages - gf	29.5
tomato chutney, mash, peas	
corned beef mash, gherkins, horseradish mayo	32.5
lamb shank - gf	32.5
tomato, vegetables, red wine sauce, gremolata, mash	
sticky pork ribs	36.5
bbq corn, chilli plum sauce, chips + salad	
roast marinated lamb rump	34.5
sweet potato mash, red chimichurri, jus	
slow roasted lamb shoulder - gf	120.0
serves 3 to 4 people - tzatziki, red wine jus, greek salad	
crushed new potatoes rosemary salt, charred lemon	

mussel up monday \$29

with a glass (120ml) of petes pure pinot grigio OR cabernet sauvignon OR a schooner of grifter pale ale

white wine garlic, parsley

provencale tomato, wine, garlic, basil

spicy green thai lemongrass, ginger, chili, coconut cream

served with fries OR sourdough

steaks

angus rump 200g riverina nsw, grain fed	29.5
new york cut sirloin 250g pinnacle vic, grass fed	39.5
eye fillet 200g riverina nsw, grain fed	56.5
scotch fillet 300g riverina nsw, grain fed	59.5

served with a choice of:

house chips / fries / mash / crushed potatoes

choice of sauces - gf

red wine jus / cognac + peppercorn / roasted mushroom / chimichurri + lemon - extra sauce **2.5**

salads

smoked trout cabbage, pink grapefruit	26.5
soft boiled egg, hazelnuts, buttermilk dressing - gf	
grilled lamb & sweet potato salad - gf	26.5
spinach, pickled red onion, pepitas, tzatziki, pistachios	
roasted halloumi blistered red grapes	24.5
fennel, gem radicchio, vinaigrette - v gf	
rocket, pear + parmesan salad - v gf	16.5
classic greek salad - v gf	17.5
smashed pea , persian fetta & mint salad - v gf	15.5

sides

house chips ketchup - v	10.5
truffle + parmesan fries	12.5
crushed potatoes rosemary salt - v	12.5
sweet potato chips aioli - v	12.5
steamed greens local olive oil, sea salt - v gf	17.5
spicy corn ribs smoked paprika, parmesan - v	16.5

dessert

crème brulee - gf	15.5
royal oak tiramisu	15.5
vanilla pannacotta strawberries - gf	15.5
sticky date pudding	15.5
butterscotch sauce, vanilla gelato	
affogato - gf	18.5
vanilla gelato, allpress espresso, frangelico	
gelato - sorbet	6.5
chocolate / vanilla / salted pistachio / dulce de leche gelato / blood orange sorbet	
cheese of the day quince, apple, lavosh, fruit loaf	
1 cheese - 16.5 / 2 cheeses - 24.5	
cave aged aged cheddar, dorset uk	
blue d'auvergne, france	